

BRUNCH COCKTAILS

WHITE SANGRIA 9

White Wine | Elderflower | Grapefruit
Soda | Berries

IRISH COFFEE 10

Irish Whiskey | Stumptown Coffee |
Galliano Ristretto | Coconut Vegan
Whipped “Cream”

VICTORY GARDEN 8

Pimms | Beet-Apple-Ginger Syrup |
Soda Water

RED SKY AT MORNING 9

Blood Orange | Aperol | Prosecco

QUINCE BELLINI 8

Quince Purée | Prosecco

BLOODY MARY 8

Vodka | Horseradish | Organic Tomato
Juice | Pickled Vegetable

EVENING COCKTAILS

YUZU STREET SOUR 10

Gin | 5 Herb Simple Syrup | Yuzu
Marmalade | Lime | Egg white

TAI FIGHTER 11

Aged Rum | Blood Orange | Orgeat | Lime

THREE OF A PEAR 9

Tequila | Pear Brandy | Lavender-Pear
Syrup | Lime

MULE VARIATIONS 10

Mezcal | Cynar | Cinnamon-Roasted
Habenero Syrup | Lime

KING’S COUNTY 11

Rye Whiskey | Cardamaro | Zucca |
Maraschino | Angostura & Jerry
Thomas Bitters

SHANDY 75 8

Vodka | Lavender-Pilsner Syrup | Lemon

GARDENING AT NIGHT 9

Pimms | Gin | Beet-Apple-Ginger Syrup |
Lemon | Soda Water | Cucumber

BRASS TACKS 12

Uprising whiskey | Scotch | Becherovka |
Barenjager | Mole & Fig Bitters

CURRENT AFFAIRS 8

Rum | Honey-Vanilla-Currant Shrub |
Cinnamon | Soda Water

JANUARY THAW 8

Rum | Summer Melon Shrub | Orange-
Vanilla Syrup | Soda Water

HOT BUTTERED RUM (Bar Only) 12

Aged Rum | Cider Syrup | Browned
Spice Butter